

Delicious and Easy Panera Bread Copycat Recipes

Cranberry Orange Muffins

Make your next holiday brunch memorable with these Panera copycat cranberry orange muffins. You can also give them to your loved ones. These gorgeous-looking muffins never disappoint.

Makes 6 muffins | Prep. time 25 minutes | Cooking time 30 minutes

Ingredients

- 1 tablespoon cornstarch
- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ⅔ cup sugar
- ½ cup vegetable oil
- ½ cup buttermilk
- 2 large eggs
- 1 teaspoon vanilla extract
- 1½ cups fresh cranberries
- 2 teaspoons fresh orange zest
- 2 tablespoons turbinado sugar

Directions

1. Preheat the oven to 375°F (190°C). Line a jumbo muffin pan with 6 paper liners.
2. Add the flour, cornstarch, baking powder, baking soda and salt to a mixing bowl. Mix well.
3. Combine the sugar and oil in a large bowl. Add the eggs one by one and whisk well.
4. Mix in the vanilla.
5. Add the flour mixture and buttermilk to the egg mixture in batches, mixing after each addition to make a smooth batter.
6. Mix in the orange zest and 1 cup of the cranberries.
7. Spoon the batter into the muffin pan. Add the remaining cranberries and turbinado sugar over the muffins.
8. Bake for about 25–30 minutes until golden brown around edges and a toothpick comes out clean.
9. Serve warm.

Chicken Strawberry Poppyseed Salad

If you are a rabid Panera salad fan, this is the right time to jump in on the excitement. Presenting the iconic strawberry poppyseed salad that became the talk of the town soon after Panera launched it.

Serves 2–3 | Prep. time 10 minutes | Cooking time 0 minutes

Ingredients

- ¼ cup chopped pineapple
- ¼ cup mandarin oranges
- 1–2 cups chopped romaine lettuce
- ¼ cup chopped strawberries
- ¼ cup blueberries
- ⅛ cup poppyseed salad dressing
- ⅛ cup salted toasted pecans
- ¼ cup chicken
- Poppyseed Salad Dressing
- ¼ cup sugar
- ½ cup canola oil
- ¼ cup red wine vinegar
- 1 tablespoon lemon juice
- 1 teaspoon poppy seeds

Directions

1. Add all of the dressing ingredients to a mixing bowl. Mix well.
2. Set aside for 1 hour to marinate.
3. Add the oranges, pineapple, romaine lettuce, strawberries, blueberries, chicken, and toasted pecans to a mixing bowl. Mix well.
4. Drizzle with prepared dressing and serve fresh.

Vegetarian Summer Corn Chowder

Have some bread with this delicious soup for dinner during a cold, rainy night. It's definitely comforting and warm.

Serves 6 | Prep. time 10 minutes | Cooking time 45 minutes

Ingredients

- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 1 medium red onion, diced
- 3 tablespoons all-purpose flour
- 2 russet potatoes, diced
- 4-6 cups unsalted vegetable stock
- ½ cup red bell pepper, diced
- ½ cup green bell pepper, diced
- 4 cups whole corn kernels
- ¼ teaspoon black pepper, ground
- 1 cup half-and-half cream
- Salt and pepper to taste
- Chives, thinly sliced, for garnish
- Bacon bits, for garnish

Preparation

1. Sauté the onion in butter and oil over low heat. When the onion becomes translucent, add in the flour and cook for another 4-6 minutes.
2. Dice the potatoes into quarter-inch cubes and add them to the simmering mixture. Add the broth, then turn the heat up and bring the mixture to a boil.
3. Reduce the heat to medium and continue simmering for 14-16 minutes.
4. Dice the bell peppers into quarter-inch cubes and add them to the mixture. Also add in the corn, pepper, cream, salt, and pepper, and allow the mixture to simmer for another 14-16 minutes.
5. Transfer the soup into a bowl and garnish with chives and bacon, if desired.

Steak and White Cheddar Sandwich

Pickled red onions are the secret that makes this steak panini so unique and popular. This recipe is super easy to prepare at home and does not compromise a bit on the authentic restaurant taste.

Serves 2 | Prep. time 4-6 minutes | Cooking time 10 minutes

Ingredients

Pickled Onions

- 1 tablespoon sugar
- 1½ teaspoons salt
- ½ cup white vinegar
- 1 cup warm water
- 1 cup thinly sliced red onions

Sandwich

- 2 tablespoons pickled red onions
- 2 Ciabatta bread
- 6 ounces roast beef, sliced
- 2 tablespoons horseradish sauce
- 4 slices white cheddar cheese

Directions

1. Add the onions to a glass jar.
2. Add the white vinegar, sugar, salt, and water to a mixing bowl. Mix well until the sugar dissolves.
3. Pour over onions and set aside for 30 minutes.
4. Split the ciabatta loaf down the center (not all the way through).
5. Spread horseradish sauce over the inside.
6. Add the roast beef, onions, and cheese. Close the sandwich.
7. Place in a panini press or sandwich press and cook about 3 minutes until evenly brown.

Turkey Chili

Excited to make Panera's popular turkey chili at home? Wait no longer! This turkey chili recipe uses an Instant Pot; however, you can also prepare it easily on the stovetop.

Serves 4–6 | Prep. time 10 minutes | Cooking time 15 minutes

Ingredients

- ½ cup edamame
- ½ cup chopped celery
- 1–2 pounds cooked turkey, shredded or cut into small pieces
- 2–3 tablespoons olive oil
- ½ cup frozen corn
- 2 carrots, peeled and chopped
- 1 can kidney beans, drained
- 1 can garbanzo beans, drained
- 2 cloves garlic minced
- 2 cups crushed tomatoes
- 1 teaspoon white pepper
- 1 teaspoon garlic powder
- 1 tablespoon chili powder
- 1 tablespoon roasted or regular cumin
- 1 tablespoon Italian seasoning
- 1 teaspoon tomato paste
- 1 small onion, chopped
- 2 cups vegetable broth

Directions

1. Add the olive oil, broth, turkey, vegetables, and other ingredients to the Instant Pot one by one. Stir gently.
2. Close the lid and make sure that the valve is sealed properly.
3. Press CHILI-STEWS; set timer to 14-16 minutes.
4. The Instant Pot will start building pressure; allow the mixture to cook for the set time.
5. After the timer reads zero, press NPR for natural pressure release.
6. Open the lid and press SAUTE.
7. Stir-cook for 4–10 minutes until the mixture thickens.
8. Serve warm.

Buttery Shortbread Cookies

Made from scratch at home, these shortbread cookies taste just like Panera Bread. Make them this weekend and impress your friends with your baking skills.

Makes 16 cookies | Prep. time 16 minutes | Cooking time 20 minutes

Ingredients

- 2 cups cake flour or all-purpose flour
- 1 cup (2 sticks) butter, room temperature
- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon baking powder

Directions

1. Preheat the oven to 325°F (160°C).
2. Combine all of the ingredients in a bowl to form a smooth dough.
3. Place the dough in an ungreased pan; press firmly.
4. Score the dough into rectangular cookies or any shape you desire using a knife.
5. Bake for 20 minutes until lightly browned.
6. Serve warm.

Mango Smoothie

You can't ask for more from this signature smoothie from the one and only Panera's. This creamy, rich smoothie has a delicious blend of honey, yogurt, banana, pineapple, and mango to make any occasion a festive one. This mango smoothie truly balances the sweet and tangy flavors to make a unique drink that will stick in your memory for a very long time.

Serves 6 | Prep. time 10 minutes

Ingredients

- 2 cups frozen peeled mangoes, chopped
- $\frac{1}{2}$ cup unsweetened pineapple juice
- $\frac{1}{2}$ medium ripe banana
- 1 tablespoon honey
- $\frac{1}{2}$ cup reduced-fat plain yogurt

Directions

1. Add all the ingredients to a blender or food processor.
2. Blend until smooth.
3. Pour into serving glasses and serve chilled.

These recipes and more are found in Lina Chang's *Copycat Recipes: Making Panera's Bread Most Popular Recipes at Home*. To get your own copy, click on the cover below and click [here](#).

COPYCAT RECIPES



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Most Popular Recipes
at Home

Lina Chang